



HOLIDAY RECIPES ■ FUN THINGS TO MAKE ■ DECORATING IDEAS ■ GIFT GUIDES ■ HOLIDAY RECIPES ■ FUN THINGS TO MAKE ■ DECORATING IDEAS ■ GIFT

Treasury of Christmas Ideas

appliance gifts

holiday magic that lives on



Automatic Range

Give the pleasure of a self-cleaning oven—a range with total cleanability—plus latest convenience features, styles, colors.

Clothes Dryer

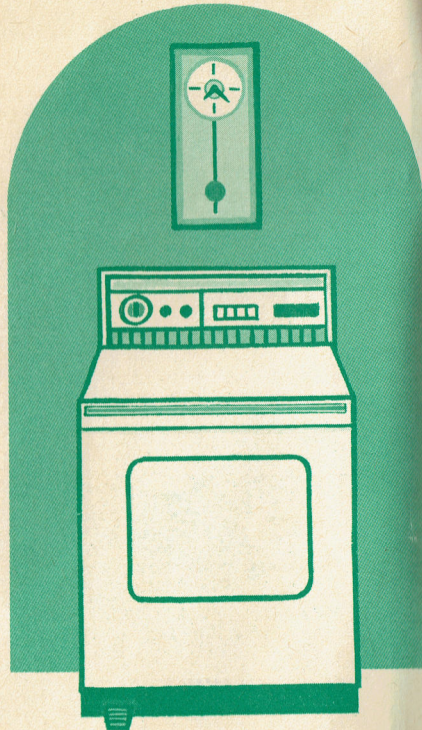
Put an end to “washday.” Let an automatic timesaver join her washer to ideally dry all fabrics. Great for permanent press!

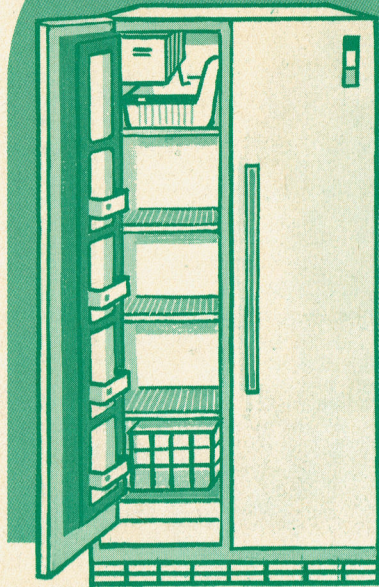
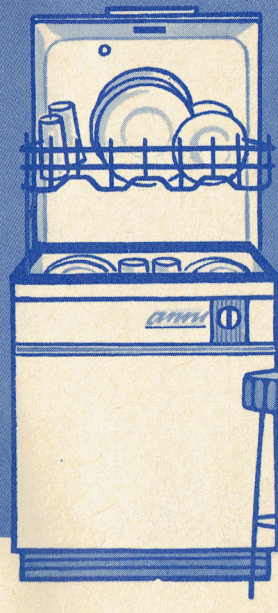
Electric Dishwasher

Free her from dishwashing drudgery. Choose a portable, convertible or built-in type—spotlessly wash, dry, sanitize dishes!

No-Frost Refrigerator-Freezer

Give big! Give an extra-capacity no-frost with side, top or bottom freezer. No defrosting, less shopping, more ice!





TREASURY OF CHRISTMAS IDEAS[®]

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cookie season

time to bake
for festive days



LEMON CRISP CUT-OUTS

1 cup butter
1½ cups sugar
1 egg
1 tbsp. light cream
1 tsp. lemon rind
1 tsp. vanilla
3 cups all-purpose flour
½ tsp. baking powder
½ tsp. salt

Cream butter, add sugar; beat until light and fluffy. Beat in egg, cream, lemon rind, vanilla. Sift together flour, baking powder, salt; add to creamed mixture. Roll out to ⅛" thickness and cut into desired shapes. Bake at 350° for 7 to 9 minutes or until lightly browned. Cool on wire rack and decorate. Makes about 8 dozen.

SESAME COOKIES

1 cup butter
¼ cup sesame seed
1 cup sugar
1 egg
2 tbsp. milk
2 cups sifted all-purpose flour
1 tsp. baking powder
¼ tsp. salt

Heat ½ cup butter and sesame seed over low heat until golden; stir occasionally; set aside. Cream ½ cup butter; gradually add sugar, then egg, milk, 2 tablespoons butter-sesame mixture. Sift together flour, baking powder, salt; add to creamed mixture. Chill; shape into ¾" balls; flatten slightly on baking sheet. Bake at 375° for 10 minutes; remove to wire rack and cool.

Brown Butter Frosting: Combine 2 cups confectioners sugar, 3 tablespoons milk, 1 teaspoon vanilla and remaining butter sesame mixture. Frost cookies. Makes about 5 dozen.

American Dairy Assn.

MACAROONS

2 egg whites
¼ tsp. salt
½ tsp. vanilla
¾ cup sugar
1½ cups or 1 can (4 oz.)
coconut

Beat egg whites until foamy; add salt, vanilla. Beat until stiff enough to hold peaks, but not dry. Add sugar, a tablespoon at a time, beating continuously. Fold in coconut. Drop by teaspoonfuls on cookie sheet covered with ungreased heavy paper. Bake at 325° for 20 minutes. Makes 2½ dozen.

CHOCOLATE PECAN NUGGETS

½ cup butter or margarine
1 cup sugar
4 egg yolks
2 squares (1 oz. each) unsweetened chocolate, melted
1½ cups flour
1½ tsp. baking powder
½ tsp. salt
¼ cup milk
1 tsp. vanilla
1 cup chopped pecans
Pecan halves

Cream butter and sugar. Add egg yolks and chocolate; beat

well. Sift dry ingredients together and add to mixture alternately with milk, stirring well. Stir in vanilla and nuts. Drop by teaspoonfuls onto ungreased cookie sheet. Top with a pecan half and bake at 400° for 8 to 10 minutes. Makes 3 dozen.

SCOTCH ALMOND KISSES

4 egg whites
½ tsp. salt
½ tsp. cream of tartar
1½ cups sugar
1 package (6 oz.) butterscotch bits
1 cup chopped blanched almonds
1 tsp. vanilla

Beat egg whites until foamy, then add salt and cream of tartar. Continue to beat until eggs are stiff enough to hold peaks, but not dry. Add sugar, 2 tablespoons at a time, beating continuously. Fold in butterscotch bits, nuts and vanilla. Drop by teaspoonfuls on cookie sheet covered with ungreased heavy paper. Bake at 300° for 25 minutes. Makes 4 dozen kisses.

Note: Semi-sweet chocolate bits and walnuts may be substituted for butterscotch bits and almonds.

Poultry and Egg National Board



MINCEMEAT ORANGE DROPS

- ½ cup soft shortening
- 1 cup brown sugar
- 1 egg
- 1½ cups moist mincemeat
- 1 cup sifted all-purpose flour
- 1 tsp. baking powder
- ¼ tsp. salt
- 2 cups rolled oats (quick or old fashioned, uncooked)

Blend shortening and sugar until creamy. Add egg and mincemeat; beat well. Sift together flour, baking powder and salt. Add to creamed mixture; mix well and stir in oats. Drop from a teaspoon onto greased cooky sheets. Bake at 350° for about 12 minutes. Cool slightly and apply glaze.

Orange Glaze: Combine ¼ cup orange juice and 1½ cups sifted confectioners sugar; beat until smooth. Brush each cooky with this mixture and press a pecan half on each cooky. Makes about 4 dozen.

Quaker Oats Co.

GINGER COOKIES

- 2½ cups sifted all-purpose flour
- ½ tsp. soda
- ½ tsp. salt
- ½ tsp. cinnamon
- ½ tsp. nutmeg
- 1½ tsp. ginger
- ⅓ cup butter
- ½ cup sugar
- ½ cup dark molasses
- 1 egg, beaten

Sift together flour, soda, salt and spices. Cream butter with sugar until light and fluffy. Add molasses and beaten egg; blend well. Blend in flour and chill dough several hours or overnight. Roll dough out on lightly floured board or pastry cloth to ⅛" thickness. Cut out with star cooky cutter and place on buttered cooky sheet. Bake at 375° for 10 to 12 minutes. Makes 2 dozen.

SUGAR COOKIES

2¾ cups sifted all-purpose flour
1 tsp. baking powder
1 tsp. salt
¾ cup butter
1 cup sugar
2 eggs
1 tbsp. grated orange rind or
1 tsp. vanilla

Sift together flour, baking powder and salt. Cream butter with sugar until light and fluffy. Add eggs and grated orange rind or vanilla; beat until light and fluffy. Add dry ingredients, mix well and chill several hours or overnight. Roll dough out on lightly floured board or pastry cloth to ⅛" thickness. Cut with 2" to 3" fancy cookie cutters and place on ungreased cookie sheet. Sprinkle with sugar and bake at 400° for 6 to 8 minutes or until lightly browned and done. Cool on rack and decorate with butter frosting and candied fruits, if desired. Makes 4 to 5 dozen.

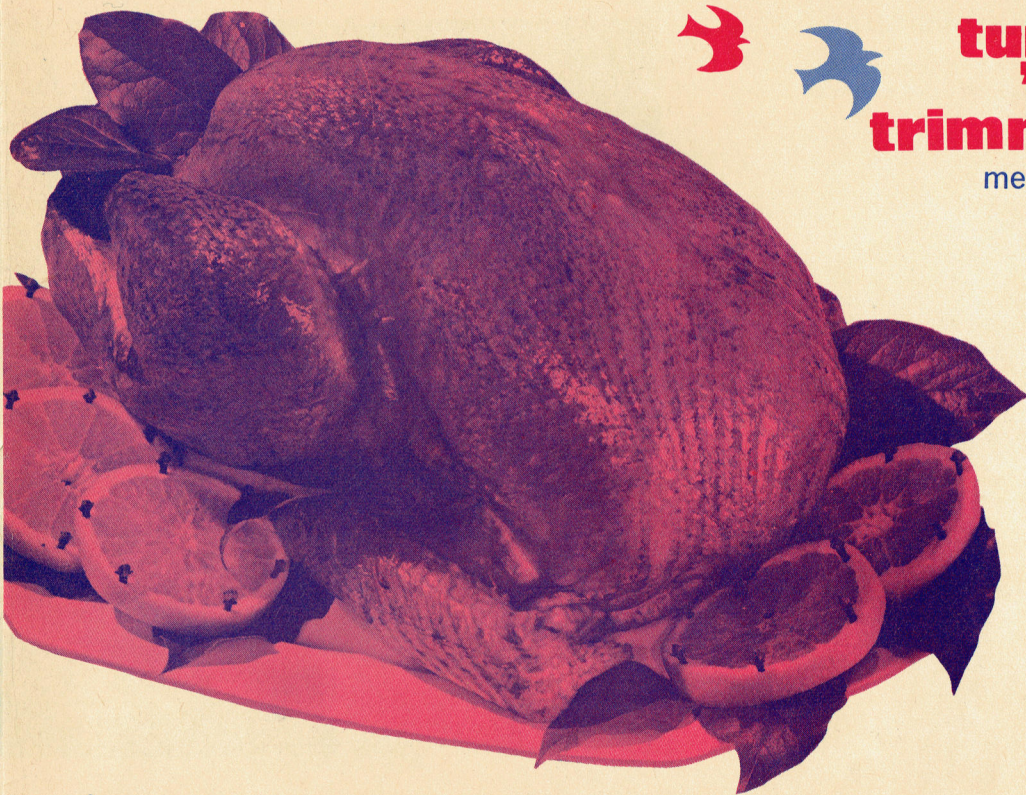
SWEDISH SPRITZ

2½ cups sifted all-purpose flour
½ tsp. baking powder
¼ tsp. salt
1 cup butter (2 sticks)
¾ cup sugar
1 egg
1 tsp. vanilla

Sift together flour, baking powder and salt. Cream butter with sugar until light and fluffy. Add egg and vanilla; beat again until light and fluffy. Blend in dry ingredients well. Force through cookie press onto cold ungreased cookie sheet or form into ¾" balls and flatten on ungreased cookie sheet with fork. Bake at 400° for 5 to 8 minutes or until delicately browned and done. Makes 4½ dozen.

National Dairy Council





turkey 'n trimmin's

menu-perfect
holiday
fare

TURKEY COOKERY TIPS

Size guide: Allow $\frac{3}{4}$ to 1 lb. per serving when choosing a turkey under 12 lbs. For larger birds, allow $\frac{1}{2}$ to $\frac{3}{4}$ lb. per serving. Follow wrapper directions to prepare bird for roasting.

In stuffing: Fill neck and body cavities lightly, do not pack, as stuffing expands in cooking. Never store stuffing in a turkey before or after roasting.

The doneness test: About 30 minutes before guide time indicates, move leg up and down; if done, joint should give readily or break. Or place a meat thermometer in the center of the inside thigh muscle or thickest part of breast. When it registers 180°-185° turkey is done.

ROASTING GUIDE

Ready-to-cook-wt. Approx time, 325°

4 to 8 lbs.	2½ to 3½ hrs.
8 to 12 lbs.	3½ to 4½ hrs.
12 to 16 lbs.	4½ to 5½ hrs.
16 to 20 lbs.	5½ to 6½ hrs.
20 to 24 lbs.	6½ to 7 hrs.

Poultry and Egg National Board

WILD'N WHITE RICE STUFFING

1 cup raw wild rice
½ cup raw white rice
2 cups finely chopped celery
½ cup finely chopped onion
½ lb. sliced fresh mushrooms
½ cup butter or margarine
2 tsp. sage
1 tsp. salt
1 tsp. poultry seasoning
1 tbsp. grated lemon peel
2 eggs, beaten

Cook wild and white rice; combine in large mixing bowl. Cook celery, onion and mushrooms in butter or margarine until tender but not browned. Add to rice along with seasonings. Stir in lemon peel and beaten eggs. Toss to mix well. Makes enough stuffing for a 10 to 12 pound turkey.

Poultry and Egg National Board

VEGETABLE-GIBLET STUFFING

1 loaf (1½ lb.) white bread
1 cup butter
1 cup chopped celery
½ cup chopped onion
1 cup shredded carrots
2 tsp. sage
Cooked giblets and stock

Oven toast bread until golden brown and thoroughly dry; roll into crumbs. Melt butter; add celery, onions; saute until tender; combine with remaining ingredients in a large bowl. Add 1-1½ cups stock. Makes 10 cups (for 12-16 lb. turkey).

American Dairy Assn.

BYE BYE TURKEY BAKE

2 10-oz. packages frozen spinach, cooked and drained
¼ cup chopped toasted almonds
Dash nutmeg
6 servings sliced cooked turkey
Salt and pepper
1 10¾-oz. can chicken gravy
6 slices cranberry sauce

Combine spinach, almonds and nutmeg. Place in 10"x6"x2" baking dish. Arrange turkey on top. Season with salt and pepper, pour gravy over the top. Bake at 350° for 20 minutes until hot. Garnish with cranberry slices. Serves 6.

Campbell Soup Co.

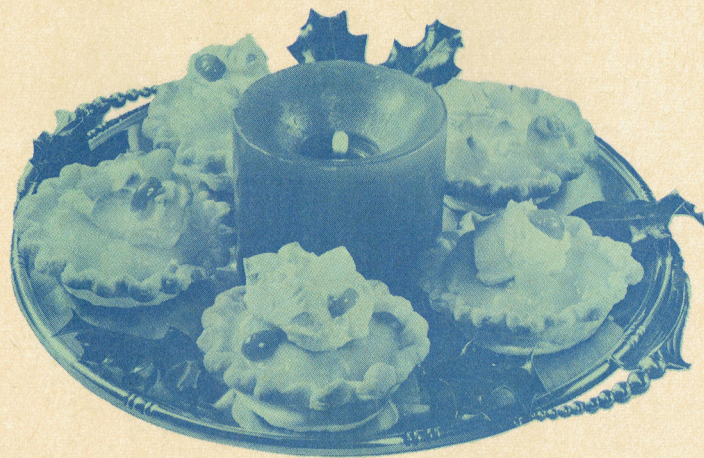
TURKEY ENCORE

1½ cups rice
1 package frozen asparagus spears
½ tsp. salt
2 tbsp. butter
2 tbsp. flour
½ tsp. instant minced onion
¼ tsp. oregano
½ cup water
13-oz. can evaporated milk
2 cups cut-up cooked turkey
½ cup shredded sharp cheddar cheese
¼ cup grated Parmesan cheese
Paprika

Cook rice and cover bottom and sides of 1½ quart casserole. Cook asparagus, using ½ teaspoon salt; drain well. Melt butter in saucepan and remove from heat; blend in flour, onion, oregano. Blend in water and then evaporated milk. Cook over medium heat, stirring constantly until sauce is smooth and thickened. Arrange asparagus on rice; cover with about half the sauce. Arrange turkey pieces on top of asparagus; top with remaining sauce; sprinkle evenly with cheese then paprika. Bake at 350° for 20 minutes, until cheese is melted and sauce bubbles. Serves 6.

Evaporated Milk Assn.

**delectable
desserts**
surprise delights
for memorable meals



LIME FRUIT TARTS

1 lb. 1 oz. can fruit cocktail
1 cup sugar
 $\frac{1}{2}$ cup cornstarch
 $\frac{1}{2}$ tsp. salt
3 eggs, separated
2 tbsp. butter or margarine
1 tsp. grated lime rind
 $\frac{1}{4}$ cup lime juice
8 (4") baked tart shells

Drain fruit cocktail. To syrup, add water to make 2 cups. Combine with $\frac{3}{4}$ cup sugar, cornstarch, salt in a saucepan. Cook, stirring constantly until thickened. Beat egg yolks slightly; blend in a little of hot mixture; combine with remaining cornstarch mixture. Cook 1 to 2 minutes longer and remove from heat. Stir in butter, lime rind and juice; cool. Fold in fruit; spoon into tart shells. Beat egg whites until foamy; gradually beat in remaining sugar until stiff peaks form; dollop over center of filling. Bake at 425° for 4 to 5 minutes until meringue is golden. Serves 8.

California Foods Research Inst.

CHRISTMAS CHOCOLATE PECAN PIE

$\frac{1}{4}$ cups light corn syrup
 $\frac{1}{2}$ cup sugar
4-oz. bar sweet cooking
chocolate
 $\frac{1}{2}$ cup evaporated milk
3 eggs, slightly beaten
1 cup pecan halves
Pastry for 9" one-crust pie

Heat corn syrup, sugar, chocolate and milk in saucepan, stirring constantly, just until chocolate melts. Stir hot mixture gradually into eggs; add pecan halves. Pour into pastry-lined pie pan; bake at 350° for 50 to 60 minutes. (Center will appear soft). Cool several hours and decorate with spoonfuls of softened ice cream just prior to serving, if desired. Serves 10.

Betty Crocker of General Mills

HOLIDAY FLAMING SUNDAE

½ cup sugar
½ cup water
¼ cup chopped maraschino
cherries
1 cup prepared mincemeat
¼ cup cut-up nuts
1 quart vanilla ice cream
6 sugar cubes
Lemon extract

Combine sugar and water in saucepan; boil 5 minutes. Remove from heat; add cherries, mincemeat and nuts. Cool. Divide ice cream into 6 servings and spoon sauce over ice cream. When ready to serve, dip sugar cube in lemon extract, push down on top of ice cream and ignite. Serve flaming.

National Dairy Council

YULETIDE PUDDING

1 package vanilla instant
pudding mix
1½ cups evaporated skimmed
milk
½ cup cut-up mixed candied
fruit

Prepare pudding mix according to directions, but use evaporated skimmed milk. Stir in candied fruit. Spoon into 4 dessert dishes. For variety substitute cut-up dates, candied pineapple or finely-cut candied ginger for mixed candied fruit. If desired, add a few drops of red or green food color.

Pet Milk





RAISIN STARLIGHT FRUIT CAKE

4 cups golden seedless raisins
1 cup candied cherries
1 cup diced candied pineapple
1½ cups diced candied orange peel
1½ cups diced citron
1½ cups flaked coconut
1 cup-silvered blanched almonds
1 cup shortening (half butter)
2 cups sugar
2 tsp. vanilla
1 tsp. almond extract
½ tsp. lemon extract
4 cups sifted flour
2 tsp. baking powder
1½ tsp. salt
½ cup water
½ cup pineapple juice
8 egg whites

Combine fruits and nuts. Cream shortening, sugar and flavorings until light and fluffy. Resift flour with baking powder and salt. Add to creamed mixture alternately with water and

California Raisin Adv. Board

pineapple juice. Fold in stiffly beaten egg whites. Blend in fruits and nuts. Spoon into 2 greased and floured 1½- to 2-qt. molds. Bake at 300° for 2 to 3 hours, depending on cake size. Cool 20 minutes before removing from pans.

PEACHY CHRISTMAS BALLS

2 cans (1 lb. 13 oz.) cling peach halves
2 packages (3 oz. each) cream cheese
2 tsp. honey
5 tsp. orange juice
Dash salt
½ cup glaze fruit mix

Drain peaches, saving 1½ cups syrup. Whip cheese with honey, 2 tsp. orange juice, salt. Spoon into 6 peach halves; top with other halves. Chill. Boil reserved syrup down to ¾ cup; add remaining orange juice, glaze fruit; boil 2 minutes. Cool. Top peaches with sauce. Serves 6.

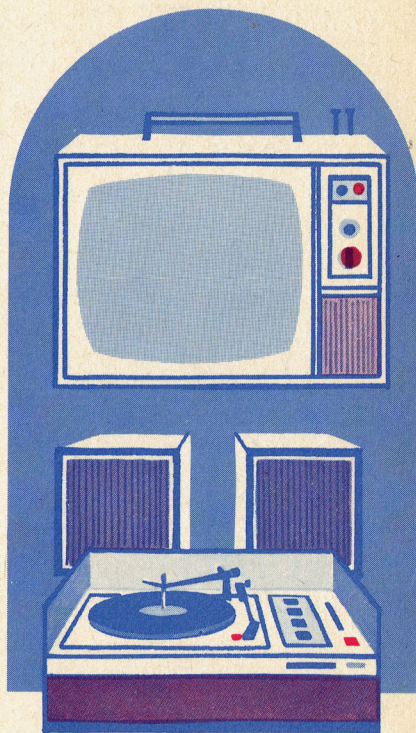
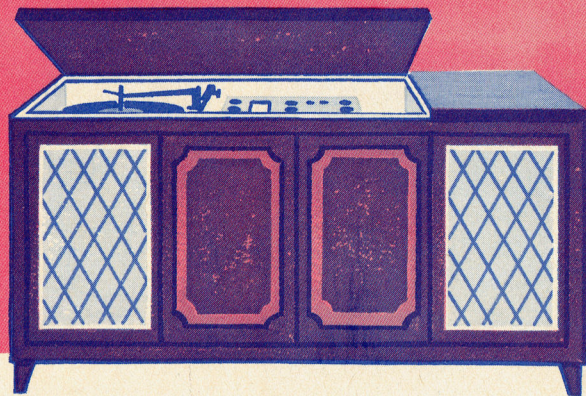
California Foods Research Inst.



gifts
that
entertain



Color TV showcases vivid, life-like pictures, simplified tuning, new affordability. **Console Stereo**, designed to enhance a home, adds dimension to records and radio. Some have built-in tape recorder. **Portable TV** goes everywhere — personal and family sizes in black-and-white, color, rechargeable battery types. **Portable Stereo** moves room-to-room. Detachable speakers furnish sound separation. Entertaining gifts make Christmas happy.





holiday hospitality

extra touches
add to yuletide cheer



MIDGET SWEDISH MEAT BALLS

¾ cup quick or old
fashioned uncooked oats
½ cup milk
1 egg
¼ cup grated onion
1 tsp. salt
¼ tsp. pepper
½ tsp. ground mace
2 tsp. Worcestershire sauce
1 lb. ground beef
½ lb. ground pork

Sauce:

2 tbsp. all-purpose flour
½ tsp. salt
⅛ tsp. pepper
2 cups milk
1 tsp. Worcestershire sauce

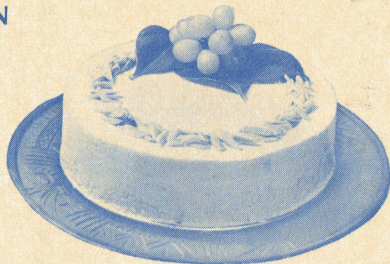
Combine all meat ball ingredients. Shape to form small meat balls, using about 1 tbsp. meat mixture for each. Brown on all sides in a little shortening. Add ¼ cup water; cover; simmer 30 minutes and remove from heat. Remove meat balls from pan and drain off all but 2 tbsp. drippings. Add flour, salt and pepper to drippings; mix well. Add milk and Worcestershire sauce, simmer 5 minutes or until thickened, stirring frequently. Add meat balls and heat thoroughly. Sprinkle with snipped parsley. Makes 48 meat balls.

Quaker Oats Co.

APPETIZER CHICKEN CURRY MOLD

- 2 envelopes unflavored gelatin
- 1 cup milk
- 2 chicken bouillon cubes
- 2 eggs, separated
- ¼ tsp. salt
- 2 tsp. curry powder
- 3 cups creamed cottage cheese
- 2 tbsp. lemon juice
- 2 cups finely chopped cooked chicken
- ¼ cup finely chopped chutney
- ¼ cup diced pimiento
- 2 tbsp. minced onion
- 1 cup heavy cream, whipped

Sprinkle gelatin over milk in pan. Add bouillon cubes and egg yolks; mix well. Stir constantly, over low heat, until gelatin and bouillon cubes dissolve and mixture thickens slightly; remove from heat. Stir in salt and curry powder.



Sieve or beat cottage cheese at high speed of electric mixer until smooth; stir into gelatin mixture. Stir in lemon juice, chicken, chutney, pimiento and onion. Chill, if necessary, until mixture mounds slightly when dropped from a spoon. Beat egg whites until stiff, but not dry; fold into gelatin mixture. Fold in whipped cream. Turn into 8" spring form pan; chill until firm. Garnish with ring of toasted slivered almonds and white grapes on lemon leaves, before serving. Makes 24 appetizer portions.

Knox Gelatine

SLEIGH RIDES

- 4 oz. unsweetened chocolate
- 4 cups strong hot coffee
- ½ cup sugar
- 1 tbsp. vanilla
- 2 cups heavy cream, divided
- Red sugar
- Candy-canes

Melt chocolate over hot water; add hot coffee, sugar; stir until sugar dissolves. Remove from heat; add vanilla. Add hot coffee mixture to 1½ cups heavy cream in a bowl; beat until very foamy with electric mixer. Pour into mugs; top each with spoonful of remain-

Pan American Coffee Bureau



ing cream which has been whipped. Sprinkle with red sugar; add candy cane to each mug as a flavorful stirrer. Serves 6 to 8.

HOLIDAY PUNCH

- 1 qt. cold water
- ½ cup loose tea or 15 tea bags
- ¾ cup sugar
- 2 qts. cranberry juice cocktail
- 4 6-oz. cans frozen orange juice, thawed
- ¼ cup lemon juice
- 2 qts. water
- 1 28-oz. bottle gingerale
- Lemon and orange slices
- Maraschino cherries

Bring 1 quart cold water to full rolling boil; remove from heat; add tea all at once. Brew 4 minutes. Strain into punch bowl; add sugar and stir until dissolved. Cool at room temperature. Add juices, remaining water and refrigerate. When ready to serve, add gingerale and ice block. Garnish with lemon and orange slices, cherries. Makes about 50 punch-cup servings.

Tea Council

POPCORN SNOWMAN

4½ cups light corn syrup
4½ cups sugar
12½ qts. white popped corn
1 (13½") dowel
4 (4") dowels

Base: Combine 1½ cups each corn syrup and sugar in pan. Cook over medium heat, stirring constantly, until mixture comes to a full boil and sugar dissolves. Measure 4½ qts. popped corn into large kettle. Stirring constantly over medium heat, gradually pour syrup mixture over corn until it is evenly coated. Remove from heat; press mixture into greased 2½ qt. bowl. After 20 minutes unmold and place flat side down. Insert 13½" dowel through center.

Middle: Follow method for preparing base mixture, using 1½ cups corn syrup, 1½ cups sugar and 4 qts. popped corn. Press mixture evenly into 2 greased 1 qt. bowls. After 20 minutes unmold, place flat sides together forming ball; insert on base dowel.



Head and Arms: Follow middle mixture preparation. When cool enough to handle, grease hands and shape about half the mixture into a ball for head; insert over dowel on top of middle section. Shape half of remaining mixture into curved arm. Insert a 4" dowel partially into back of arm, along inner curve, near end. Repeat near front end. Insert first dowel into side of middle ball, curve arm toward snowman's front and insert second dowel to keep arm close to body; repeat for other arm. (Note: If mixture cools and does not stick together, gently reheat.) Decorate snowman as desired.

Best Foods



PARMESAN APPETIZERS

½ stick softened butter
1 cup grated Parmesan cheese
1 cup all-purpose flour
½ cup dairy sour cream
1 tbsp. caraway seed
1 beaten egg white

Cream butter; beat in cheese until light and fluffy. Gradually beat in flour and sour cream. Stir in caraway seed. Roll ½ of dough out on lightly floured board in 7" x 12" rectangle. Cut into ½" x 6" strips. Brush with egg white, twist each strip 2 or 3 times, place on buttered baking sheet. Repeat with remaining dough and bake at 350° for 12 to 15 minutes until golden. Makes about 5 dozen.

CREAMY BLUE CHEESE DIP

1 cup (4 oz.) crumbled blue cheese
1 package (3 oz.) cream cheese
¼ cup tomato juice
1 tbsp. prepared horseradish
Vegetable stick relishes

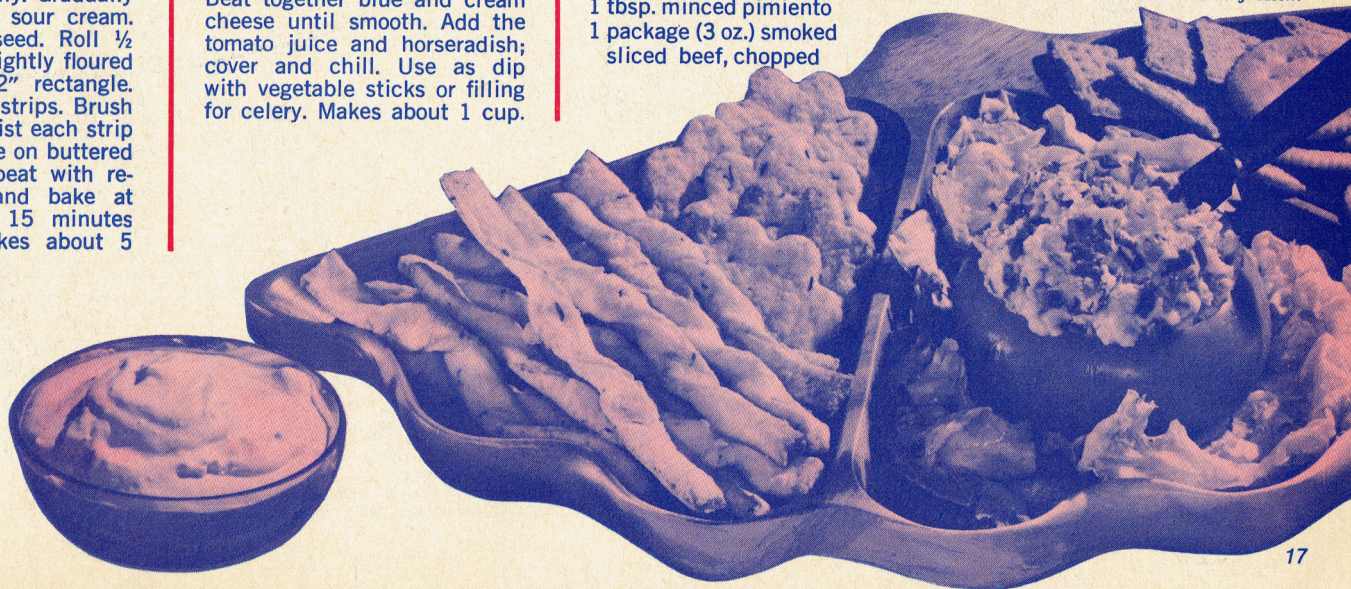
Beat together blue and cream cheese until smooth. Add the tomato juice and horseradish; cover and chill. Use as dip with vegetable sticks or filling for celery. Makes about 1 cup.

ZIPPY GOUDA SPREAD

1 (8 oz.) baby Gouda cheese
¼ cup dairy sour cream
½ tsp. prepared mustard
¼ tsp. Worcestershire sauce
Dash of Tabasco sauce
½ tsp. garlic salt
1 tbsp. pickle relish
1 tbsp. minced green pepper
1 tbsp. minced pimiento
1 package (3 oz.) smoked sliced beef, chopped

Slice top of Gouda shell; scoop out cheese leaving shell intact. Allow cheese to come to room temperature. Beat cheese, sour cream, mustard, Worcestershire, Tabasco and garlic salt until smooth. Blend in remaining ingredients. Spoon into Gouda shell. Serve with assorted crackers. Makes 1½ cups.

American Dairy Assn.





**candy
treats**

goodies to
give or serve

NEW ORLEANS CREAM PRALINES

1-lb. box light brown sugar
 $\frac{1}{8}$ tsp. salt
 $\frac{3}{4}$ cup evaporated milk
 1 tbsp. butter
 2 cups pecan halves
 $\frac{1}{2}$ tsp. vanilla (optional)

Combine brown sugar, salt, evaporated milk, butter in 2-qt. pan. Stir over low heat until sugar dissolves. Add pecans. Stir over medium heat to soft ball stage (234° on candy thermometer). Remove from heat; stir in vanilla; cool 5 minutes. Stir rapidly until mixture begins to thicken and coats pecans lightly. Drop rapidly from a tablespoon onto aluminum foil to form patties. If candy becomes too stiff to handle, add a few drops hot water. Cool till set. Makes about 20.

CLASSIC CHOCOLATE SKILLET FUDGE

2 cups sugar
 3 tbsp. butter
 $\frac{1}{2}$ tsp. salt
 1 cup evaporated milk
 $\frac{1}{2}$ cup miniature marshmallows
 1 $\frac{1}{2}$ cups semi-sweet chocolate pieces
 $\frac{3}{4}$ cup chopped pecans
 1 tsp. vanilla extract

Combine sugar, butter, salt and evaporated milk in a large electric skillet. Set thermostat at 280° . Bring mixture to a boil; boil 5 minutes, stirring constantly. Turn skillet off. Add marshmallows, chocolate pieces, pecans and vanilla. Stir until marshmallows and chocolate are melted and smoothly blended. Pour into buttered 8" square pan; cool; cut into squares. Makes about 2 lbs.

Evaporated Milk Assn.

STUFFED DATES

1/3 cup margarine
1/3 cup light corn syrup
1 tsp. vanilla
1/2 tsp. salt
1 lb. confectioners sugar,
sifted
1 3/4 lbs. dates, pitted
Granulated sugar

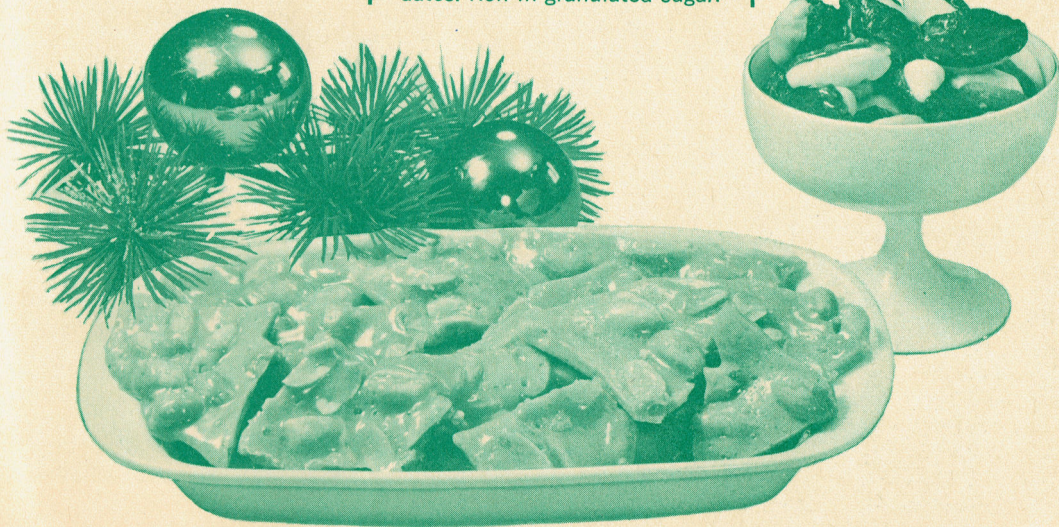
Cream margarine slightly in mixing bowl; blend in corn syrup, vanilla, salt. Add confectioners sugar all at once; mix with spoon, then knead with hands. Turn onto board and continue to knead until mixture is blended and smooth. Make into very small finger shaped rolls; stuff with pitted dates. Roll in granulated sugar.

PEANUT BRITTLE

3 cups sugar
1 cup light corn syrup
1/2 cup water
3 cups salted peanuts
2 tsp. baking soda

Combine sugar, corn syrup and water in saucepan; cook over medium heat, stirring constantly, until sugar is dissolved and mixture comes to a boil. Continue cooking, without stirring, until candy thermometer registers 280° or until a little of the mixture dropped into very cold water separates into threads that are hard but not brittle (soft crack stage). Stir in peanuts gradually, so mixture continues to boil. Cook, stirring often, until temperature reaches 300° or until a small amount of mixture dropped into very cold water separates into hard and brittle threads (hard crack stage). Remove from heat; stir in baking soda gently but quickly. Pour immediately onto 2 greased large cooky sheets without spreading with spatula. Cool; break into pieces. Makes about 2 1/2 lbs.

Best Foods

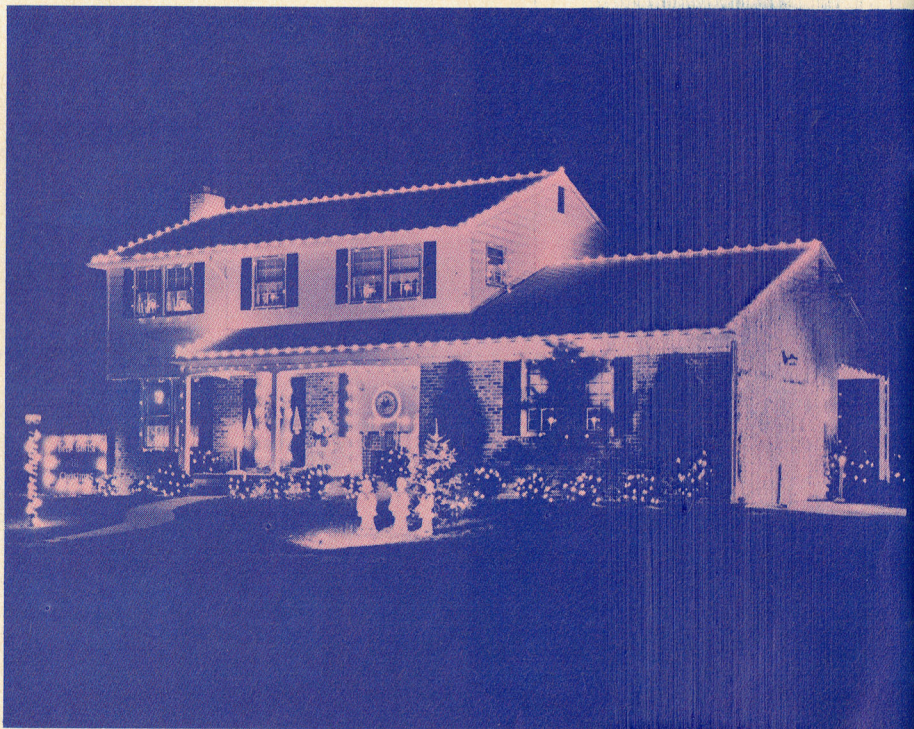


decorative ideas

seasonal displays that
brighten the outdoor scene

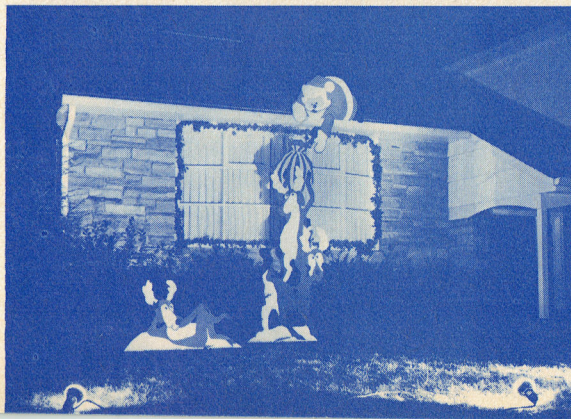


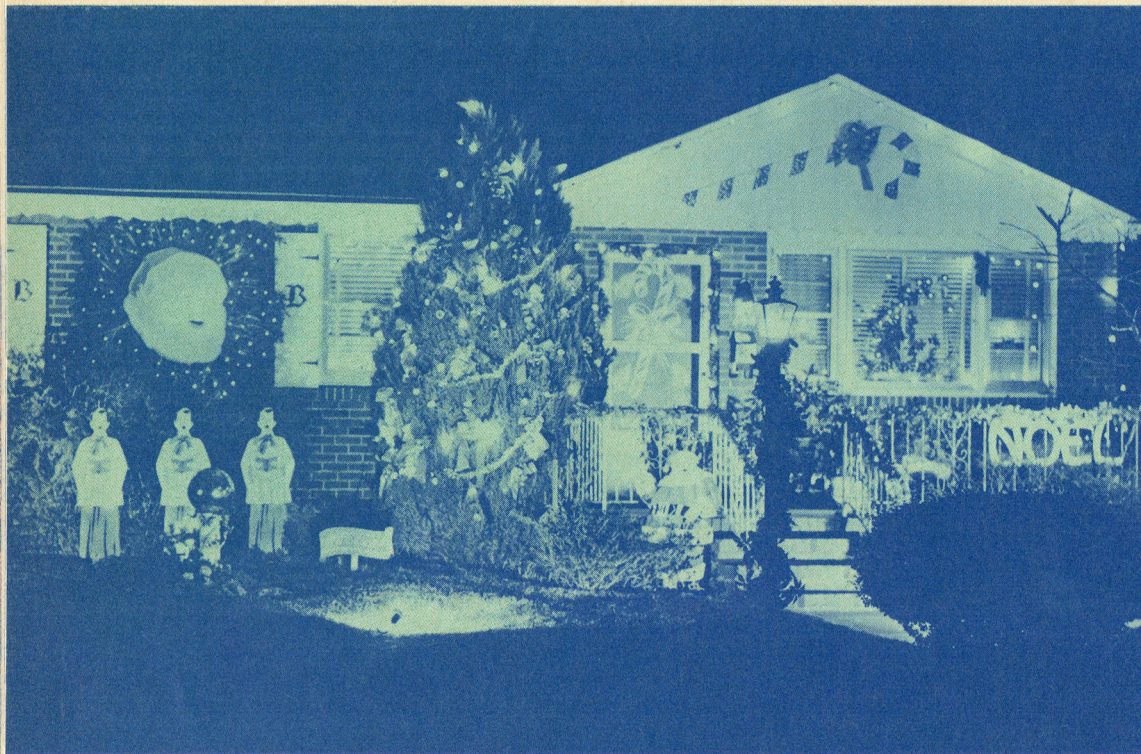
Homes, such as the one at right, convey the holiday spirit with lights and decorations. A myriad of lighting fixtures are available—everything from miniature lights to varying sizes of spot and floodlights that are adjustable, waterproof and equipped with holders, swivels, ground spikes, etc. There are also low voltage (12-volt) shockproof outdoor lighting kits, complete with transformer, cable, fixtures and colored lenses. Portable fixtures may be installed on tree, fence or in ground. Ingenuity, lights, plus ready-made decorations give you unlimited display possibilities.



SPOTLIGHT ON SANTA

Santa is the focal point of many Christmas decorations. As seen here he can appear in numerous ways—limited only by your imagination. A lawn chaise makes a handy siesta spot while his reindeer wait patiently. A nautical Kris Kringle? Why not make use of the family “yacht.” Combined with personal belongings—children’s toys, souvenir hat, etc.—the effect can be delightful. Santas may be purchased ready-made, such as the plastic replica riding in a homemade sleigh. Or, as in the roof-to-lawn scene, a handyman may design and cut Kris (reindeer helpers, too) from plywood or hardboard and paint him. Floodlighting of any Christmas display brings a special nighttime effect. Remember when working with outdoor lighting that cords, bulbs, sockets, plugs should be weatherproofed and checked each year prior to use.

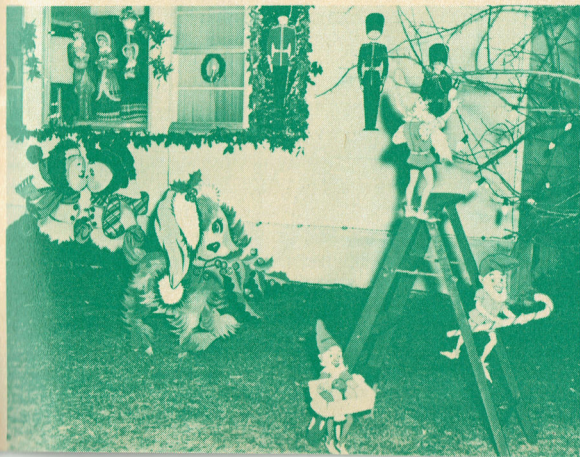
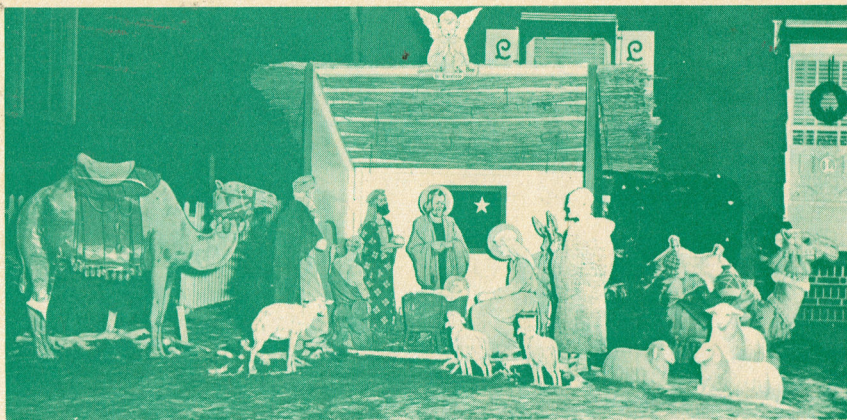




LAWN DISPLAYS

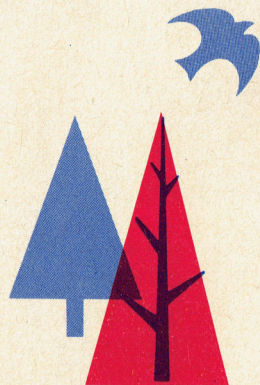
Lawn figures may be constructed from a variety of colorful poster pictures now available. The large figures in the Nativity scene are examples — also the appealing scene with holiday-garbed puppy and elves trimming the tree. The pictures are glued to plywood or hardboard, cut to shape with an electric saw, coated with plastic varnish, staked in the ground or secured to the house. Proper lighting makes the results brilliant. Cut-out “Hi There” letters fitted with lights spell a cheery greeting —aided by Santa’s helper atop a reindeer. The huge wreath shown can be crafted with wire and greens. Wreath and bells are strung with lights and floodlighted to create a dramatic effect.

At left: The combination of decorating ideas making up this lighted scene include giant candy canes, lawn and house figures, garlands, and an outdoor Christmas tree.



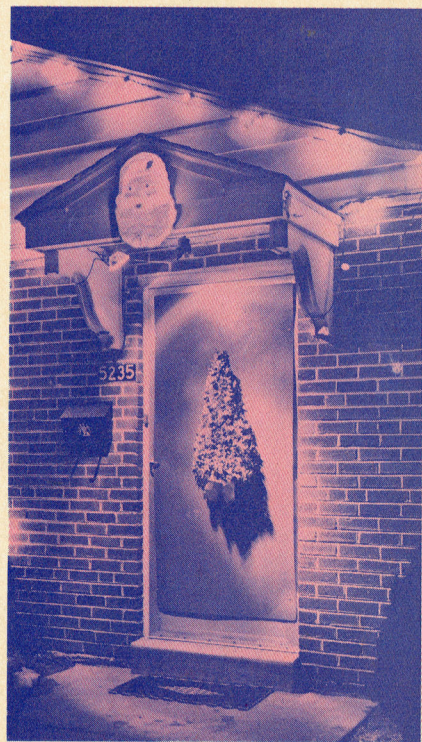
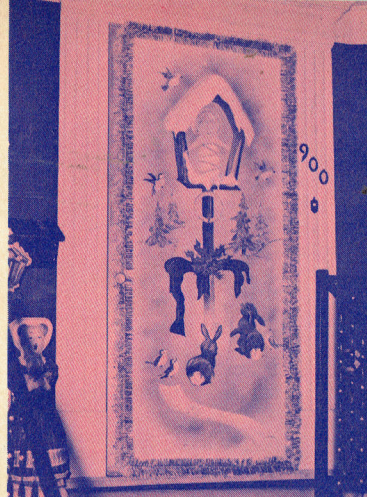


The house at left warmly welcomes the entire holiday season with Baby New Year and Father Time cut-outs and a walk edged in Christmas candles. Adjustable spotlights enhance the door decoration and lawn display. Shrubbery and roofline are traced with strings of lights. A family greeting sign completes the holiday theme.



DOORWAY GREETINGS

Effective doorways may be created from many types of available materials. The colorful design, middle right, is an example of ready-made posters. Adding tinsel or green garland border, plus lighting, accents the display. Doorways stand out at night when floodlighted or bordered with strings of outdoor lights. Foil, wrapping paper, plastic—all make excellent backdrops for door trimming. At right, a cardboard snowman covered with spray snow, is attached to a foil backdrop. Christmas balls are used for buttons and nose. A spotlight shines down on a 3-dimensional decorated tree, far right. It is mounted on painted plywood cut to fit the door. Illuminated plastic Santa and strings of small lights complement this door. Don't neglect the garage door. Below right, each door panel has been utilized in foil and Christmas decorations to form an attractive personal greeting card.





fun things to make

do-ahead creations for family or group

CHRISTMAS ANGEL

Materials:

8" x 10" lightweight cardboard
Aluminum foil

6-page thickness of newspaper
3" styrofoam ball
Colored tissue paper
Ribbon

Wire or small pencil
2 pipe cleaners

Angel hair

Fasteners: rubber cement, adhesive tape, white glue, pins

Wings: Cover both sides of cardboard with foil, using rubber cement. Sketch 2 wings freehand on foil cardboard and cut out.

Body: With newspaper, form cone 12" high and 5" diameter at base. Seal it with tape and trim base evenly so it will stand. Cut 1" off top. Wrap cone with foil, smooth it and secure ends with rubber cement.

Head: Tint styrofoam ball with powder and rouge, accenting cheeks deeper pink. Cut 2 eyelids out of blue paper $\frac{3}{8}$ " long. Cut eyelashes from foil. Snip them $\frac{3}{8}$ " up and bend. Cut mouth out of pink ribbon or paper $\frac{3}{8}$ " high and $\frac{1}{4}$ " wide. Paste eyelids, lashes and mouth on face with white glue.

Assemble: Form hook at one end of a straight wire, force through top of head and then into body, using white glue to secure (or use a short pencil, forcing pointed end into head and other end into body). Make small holes with point of scissors in upper part of body and insert pipe cleaners to form arms. Glue to secure and wind ends with flesh-tinted adhesive tape for hands. Form sleeves of foil and slip over arms. Attach wings with pins.

Hair: Wind angel hair around top of head, attach with pins and spray with hair spray. Cut a star or ornament from foil and glue to hair. Last, bend eyelash fringes up for final effect and decorate skirt with ribbon.



POINSETTIA CENTERPIECE

Materials:

Aluminum foil
1 sheet each of red and green
velvet-textured contact paper
1½" styrofoam balls
Wire or pipe cleaners

Petals and leaves: Smooth out aluminum foil (shiny side up) on adhesive side of red contact paper. Cut 3 or 4 sizes of poinsettia petals from this. Cut center veins from red contact; apply to foil petals. Mark diagonal veins with soft pencil. For leaves, follow same procedure using green contact paper and foil, making them somewhat larger than petals. Mark veins with pencil.

Centers and stems: Cut off top of each styrofoam ball and cover with foil. Form hook on end of 6" lengths of wire or pipe cleaners. Push through flat side of each ball until embedded. Crumple scraps of foil into ½" balls and top each with snip of red contact. Force a pin through each, into flat

side of styrofoam ball. These are for stamens in center of flower. Wrap wire stem in foil tape (double faced cellophane tape on dull side of foil).

Assemble: Pin smaller petals around stamens, larger to outer side and leaves to stem. Curve wire coat hanger into main

stem; coil bottom to form base. Wind wire with masking tape to make thicker, then cover with foil tape. Make stand from 6" diameter wood. Cover with red or green contact paper and decorate with 4 foil petals. Glue coiled wire base to stand; let dry. Attach flowers and leaves to wire using tape.



CANDLESTICK FANCY

Cover two 3½" cardboard circles with foil, using rubber cement. Cut 1" hole in center of each (for candles). Make two strips of aluminum foil 12" x 1½", several layers thick. Fit around each circle, pleating and taping 1" edge underneath. Bend ½" edge up all around, taping ends. Pinch and work edge with fingers. Decorate with red and green sequins as shown in photo. Set on your favorite candlestick holders.

PLACE MAT

Cut desired size from construction paper or desk blotter. Apply colored foil of same size with rubber cement and smooth carefully with a rolling pin. Glue braid or trim around edge and decorate one or more corners with leaves and berries.

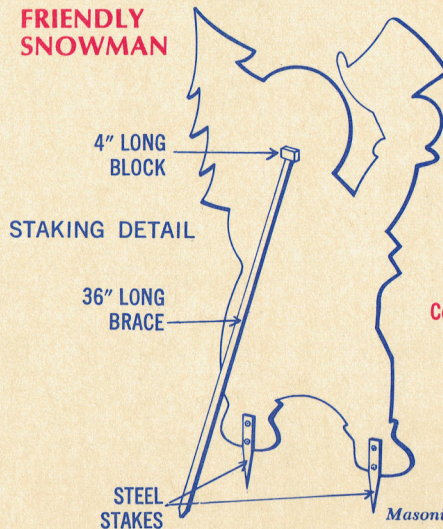
Reynolds Wrap



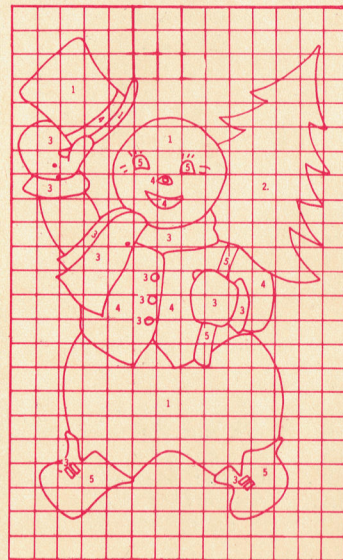
First, lay out a grid of squares on a 3' x 5' panel of weather-resistant, prime-coated hardboard. Trace snowman as shown in illustration, using squares as a reference guide. Saw out outlined shape. Paint with colors as indicated. Bolt 7" steel stakes to feet, leaving 3" extended for ground penetration.

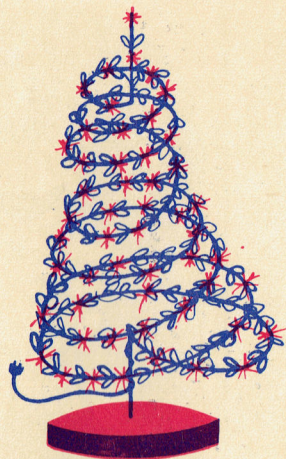
Make a 36" long brace from 1" x 2" fir stripping and use a 4" long block of same material as a support for back of snowman. Stake into ground and spotlight for nighttime effect. May also drill hole in nose for miniature lamp socket (flasher lamp makes snowman even jollier).

FRIENDLY SNOWMAN



Color Code:
1 (white)
2 (green)
3 (blue)
4 (red)
5 (black)

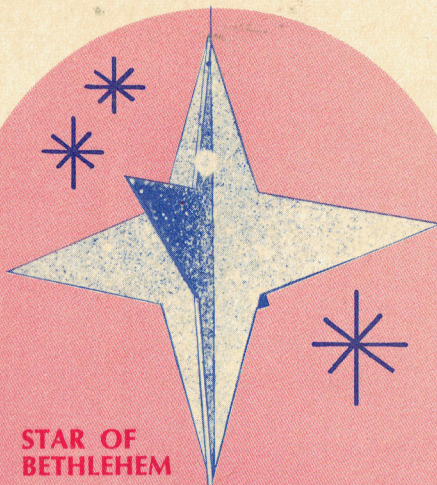




WIRE CHRISTMAS TREE

Use wire strong enough to hold its shape and bend into a spiral. Form a right angle at each end to make "trunk" and "top" of tree. Insert bottom end into a heavy wood base for support. Wind string of lights around spiraled wire and cover with garland.

Westinghouse

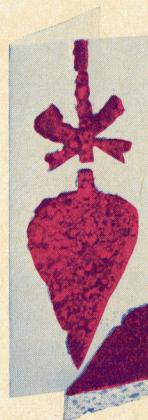


STAR OF BETHLEHEM

Cut two 4-point star shapes from $\frac{1}{8}$ " hardboard (weather resistant type if using outdoors). Cut slot in each, from one point to almost the center. Form three dimensional star by sliding slots together and glue securely into place. Drill hole near one point for hanging. Paint the star and add glitter while paint is still wet. Spotlight for brilliance.

Masonite Corp.

SPONGEPRINT CARDS



$\frac{1}{2}$ cup cornstarch
1 cup cold water
1 envelope unflavored gelatin
2 cups hot water
 $\frac{1}{2}$ cup mild soap flakes or detergent
All purpose dye
Cellulose sponge
Blank cards

Combine cornstarch and $\frac{3}{4}$ cup of cold water in medium size saucepan; soak gelatin in remaining $\frac{1}{4}$ cup cold water. Add hot water to cornstarch mixture and cook over medium heat until it comes to a boil, stirring constantly. Remove from heat and blend in softened gelatin. Stir in soap or detergent until dissolved. Divide into portions and stir in about 1 tsp. powder dye for each cup of mixture. Cut sponge into desired shapes with scissors or knife. Dip into mixture and apply to cards.

Best Foods

electric gift guide

a hundred ways
to make
the right choice

AIR CONDITIONER
AIR PURIFIER

BABY FOOD WARMER
BLANKET
BLENDER
BOTTLE WARMER
BROILER
BUFFET COOKER
BUN OR BREAD WARMER

CAMERA FLOODLIGHTS
CAN OPENER
CASSEROLE
CHAFING DISH
CHARCOAL LIGHTER
CIGARETTE LIGHTER
CLOCK
CLOTHES BRUSH
CLOTHES DRYER
CLOTHES WASHER
COFFEE GRINDER
COFFEE MAKER
COMB
CORN POPPER

DARKROOM EQUIPMENT
DEEP FAT FRYER
DENTURE CLEANER



DEHUMIDIFIER
DENTAL HYGIENE PULSATOR
DISHWASHER
DOG CLIPPERS
DOG DRYER
DUTCH OVEN

EGG COOKER

FACIAL SAUNA
FAN
FIREPLACE
FLASHLIGHT—RECHARGEABLE
FLOOR POLISHER
FLOOR SCRUBBER
FOOD FREEZER
FOOD WASTE DISPOSER
FOUNTAIN—ORNAMENTAL
FRUIT RIPENER
FURNITURE POLISHER

GLUE GUN
GOLF PRACTICE PUTTER
GREENHOUSE (TABLE-TOP)
GRIDDLE
GRILL
GUITAR

HAIRBRUSH
HAIR CLIPPERS



HAIR DRYER
HAIR SETTER
HEAT LAMP
HEAT PAD
HOT DOG ROASTER
HOTPLATE
HEDGE TRIMMER
HUMIDIFIER

ICE CREAM FREEZER
ICE CRUSHER
ICE CUBE MAKER
INTERCOM—PORTABLE
IRON (STEAM & DRY)

JUICER

KETTLE
KNIFE—PARING OR SLICING

LAMP—TABLE
LAWN EDGER-TRIMMER
LAWN MOWER

MAKEUP MIRROR
MANICURE SET
MASSAGER
MEAT GRINDER
MEAT SLICER



MIXER
MOVIE PROJECTOR

NIGHT LIGHT

ORGAN
OUTDOOR LIGHTS
OVEN (PORTABLE)

PLATE WARMER
POWER TOOLS
PRESSURE COOKER

RADIO
RANGE
RANGE HOOD
RECORD PLAYER
REDUCING BELT
REFRIGERATOR-FREEZER
ROASTER
ROTISSERIE-BROILER
RUG SHAMPOOER

SAUCEPAN
SCISSORS
SEWING MACHINE
SHARPENER
SHAVER
SHOE POLISHER

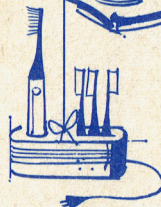
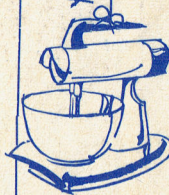
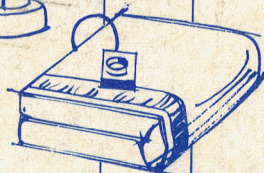
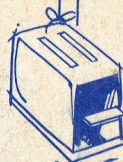
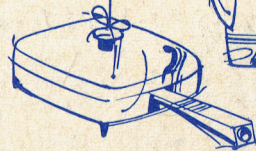


SKILLET
SLIDE FILM PROJECTOR
SNOW THROWER
SOLDERING IRON
STEAM COOKER
STEAM PRESSER
STEREO HI-FI
STERILIZER
SUN LAMP

TAPE RECORDER
TELEVISION
TIMER-CLOCK
TOASTER
TOOTHBRUSH
TYPEWRITER

VACUUM CLEANER
VAPORIZER
VIBRATOR

WAFFLE BAKER-GRILL
WARMING TRAY OR CART
WOOD-BURNING KIT



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